



DISCOVERING

Tomato Paste

Dara EMC, a well-known export industry pioneer, is dedicated to providing customers with top-notch goods at competitive pricing. Dara EMC has acquired a reputation for dependability, professionalism, and top-notch customer service over the course of its many years in the business. In addition to exporting goods like textiles, machinery, electronics, and other items, Dara EMC also offers food items that have been carefully chosen from top producers and suppliers in order to guarantee the highest quality for our clients.

At Dara EMC, we view providing excellent customer service as one of our key pillars. Our team of experts is committed to giving our customers timely, effective contact to make the purchase process as simple as possible. We are always accessible to respond to questions and provide guidance on product selection, delivery, and customs processes. In order to give our clients the most value, we also constantly assess market developments. We are a global leader in the export sector and a reliable partner for businesses all over the world because to our dedication to quality, dependability, and excellent customer service.



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Introduction To Tomato Paste

Tomato Paste is a concentrated, richly flavored paste made from ripe tomatoes that have been cooked, strained, and reduced to a thick, smooth consistency.



Tomato paste is a flexible ingredient that may be used in a variety of dishes, including sauces, soups, stews, and marinades. Fresh, ripe tomatoes are cooked until they are reduced to a thick, flavorful paste. When the paste has been strained to eliminate any remaining seeds or skin, a silky, very flavorful tomato puree is produced. A little tomato paste may go a long way in giving a meal depth and complexity since it is so concentrated. The strong, concentrated flavor of tomato paste is one of the things that makes it so popular in cooking.

Fresh tomatoes' natural sweetness and acidity are intensified when they are boiled down into a paste, creating a strong, savory taste that is crucial to many meals.

Tomato paste not only provides flavor, but it also has a lot of umami, a savory taste that gives food richness and depth. This makes it the perfect component for incorporating into a broad range of dishes to create complex, multi-layered tastes.



Applications Of Tomato Paste

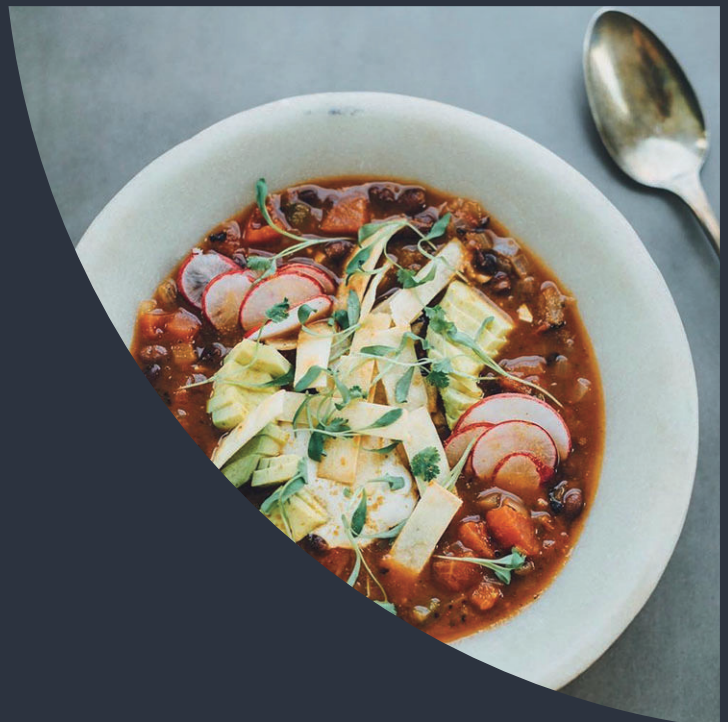
Cooking Sauces

Tomato paste is widely used in a variety of culinary sauces, including marinara, bolognese, and puttanesca. Its concentrated flavor gives the sauce depth and richness, while its thick texture serves to thicken and bind the components together. Tomato paste, when added to a boiling pot of sauce, can assist to soften out any harshness in the tomatoes and provide a smoother, more balanced flavor.



Soups & Stews

Tomato paste is frequently used as a foundation for soups and stews such as tomato soup, chili, and beef stew. Its rich taste and concentrated texture make it a great component for making a thick, robust foundation that can withstand the rest of the dish's ingredients. Tomato paste may also be used to add depth and complexity to lighter soups like minestrone or vegetable soup by introducing a savory umami taste.





Meat **Marinades**

Tomato paste is an excellent addition to meat marinades, especially for harder types of meat that require tenderization. Its acidic nature aids in the breakdown of connective tissues in meat, resulting in more soft and delicious meat. Tomato paste, when coupled with additional ingredients like garlic, olive oil, and herbs, may assist to infuse the meat with a rich, nuanced taste that matches well with a variety of sides.



Pizza Sauce

Tomato paste is an important component of pizza sauce, providing a thick, rich foundation for the toppings. Because tomato paste is so concentrated, it may be placed thinly on pizza dough to provide a tasty base without leaving the crust soggy. Tomato paste, when mixed with additional ingredients and toppings, may assist to make a tasty and fulfilling pizza that will delight even the most discriminating palates.

Quality Standards

Tomato paste quality requirements might vary based on the brand and the individual product. Some typical quality requirements for tomato paste, however, are as follows:

✓ Organic Tomato Paste

Organic tomato paste is made from tomatoes that have been grown without the use of synthetic fertilizers or pesticides. This ensures that the product is free from harmful chemicals and is produced in a more sustainable and environmentally friendly way.

✓ Non-GMO

Non-GMO tomato paste is made from tomatoes that have not been genetically modified. This ensures that the product is free from genetically engineered ingredients, which some people may prefer for health or environmental reasons.

✓ Kosher Tomato Paste

Kosher tomato paste is certified by a kosher certification agency, which ensures that the product adheres to strict dietary laws and is suitable for those following a kosher diet.



Overall, quality standards for tomato paste are designed to ensure that the product is safe, healthy, and of the highest quality. By adhering to these standards, brands can produce tomato paste that is not only delicious, but also sustainable, ethical, and good for you.



✓ All-Natural Tomato Paste

All-natural tomato paste is made without the use of artificial colors, flavors, or preservatives. This ensures that the product is free from any synthetic ingredients that may be harmful or unwanted.



✓ High-Quality Ingredients

Many brands of tomato paste use high-quality, vine-ripened tomatoes to produce their products. This ensures that the tomato paste has a rich, full flavor and is of the highest quality.

Packaging

Tomato Paste

There are several types of **tomato paste packaging for exportation**, including:



Canned tomato paste

Canned tomato paste is a common form of packaging for exportation. The paste is packed into metal cans, which are then sealed and sterilized to ensure product safety and preservation. Cans can vary in size from small 70g cans to large 4.5kg cans.



Sachet tomato paste

Sachet tomato paste is another popular form of packaging for exportation. The paste is packed into small, individual sachets made of flexible, lightweight material such as plastic or aluminum foil. Sachets typically contain between 70g to 140g of tomato paste.



Tube tomato paste

Tube tomato paste is similar to sachet packaging, but the paste is packed into tubes instead. The tubes are made of aluminum or plastic and have a nozzle at one end for easy dispensing. Tube packaging typically ranges in size from 70g to 210g.



Bag-in-box or Bag-in-drum tomato paste

Bag-in-box Bag-in-drum tomato paste is a bulk packaging option for exportation. The paste is packed into a flexible, durable bag that is then placed inside a cardboard box or a drum for added protection. This type of packaging typically ranges in size from 2.5kg to 250kg.



The choice of **packaging tomato paste for home use** may depend on factors such as convenience, cost, and personal preference.



Cans

Tomato paste is often sold in metal cans, which are easy to store and have a long shelf life. Cans come in various sizes, ranging from small 3-ounce cans to larger 12-ounce cans.



Sachets

Sachet packaging of tomato paste is convenient and cost-effective, providing single-use protection from air and light. It is perfect for households with limited storage space.



Glass jars

Some brands of tomato paste are packaged in glass jars, which are reusable and provide a clear view of the contents. However, glass jars can be heavier and more breakable than other packaging options.

Essential Details

Product Name: Tomato Paste

Place of Origin: Middle East

Shelf Life: 2 years

Sample: 800 g

MOQ: 1 TEU (20 foot container)

Supply Ability

3000 MT per Month



Available
Languages
for Negotiation

English - 中文

العربية - فارسی

Product **Analyses**

Specification	Range Value
Brix	36 - 38
PH	≤ 4.3
Color	2 – 2.1
Viscosity	45113
Starch	Negative
T.P.C	Negative
Mold & Yeast	Negative
H.M.C	≤ 40
Salt	Natural Salt of Tomato
Packing	Multilayer metalized aseptic bag with a net weight of 225 ± 5 kg placed in a metal drum



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